

# Zdziczała IPA2

- Gravity **14.3 BLG**
- ABV **5.9 %**
- IBU **66**
- SRM **4.6**
- Style **American IPA**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **5 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **28.6 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **19.5 liter(s)**
- Total mash volume **26 liter(s)**

## Steps

- Temp **67 C**, Time **60 min**
- Temp **78 C**, Time **10 min**

## Mash step by step

- Heat up **19.5 liter(s)** of strike water to **74.8C**
- Add grains
- Keep mash **60 min** at **67C**
- Keep mash **10 min** at **78C**
- Sparge using **15.6 liter(s)** of **76C** water or to achieve **28.6 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Viking Pale Ale malt	5 kg (76.9%)	80 %	5
Grain	Strzegom Pszeniczny	1 kg (15.4%)	81 %	6
Grain	Weyermann - Carapils	0.25 kg (3.8%)	78 %	4
Grain	Płatki owsiane	0.25 kg (3.8%)	85 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Boil	Columbus/Tomahawk/Zeus	15 g	60 min	15.5 %
Boil	Centennial	15 g	60 min	10.5 %
Boil	Citra	30 g	10 min	12 %
Boil	Centennial	30 g	10 min	10.5 %
Boil	Chinook	20 g	10 min	13 %
Dry Hop	Centennial	40 g	7 day(s)	10.5 %
Dry Hop	Chinook	30 g	7 day(s)	13 %
Dry Hop	Citra	50 g	7 day(s)	12 %

## Yeasts

Name	Type	Form	Amount	Laboratory
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WLP645 - Brettanomyces clausenii	Ale	Liquid	35 ml	White Labs
WLP650 - Brettanomyces bruxellensis	Ale	Liquid	35 ml	White Labs
WLP653 - Brettanomyces lambicus	Ale	Liquid	35 ml	White Labs